



OLIVERA

RAÍCES Y VANGUARDIA



A gastronomic experience composed of five seasonal courses, where contemporary creativity merges with the purest essence of our island.

Red prawn anis-flavored coca

Grilled Mallorcan tomato
with vinegar-marinated anchovies

Squid stuffed with Mallorcan black pork

Sole stuffed with Mallorcan lamb mousse
with spiced sauce

Almond, apricot and sweet herbs liquor
with seaweed

Each creation by Chef Jordi Cantó pays tribute to the product and the culinary heritage of our surroundings, reinterpreted through an innovative vision that awakens the senses and celebrates the island's identity.

Exclusively available for dinner service.

110 € – Water and coffee included.